


Otherwise known as "what's for dinner."



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2008-12-31 14:42:00

MOOD: 😊 hungry

MUSIC: Calexico - Roka

So when you guys come over tonight there will be piroshkis. Mrs. Korolenko's recipe, which is basically this dough stuffed with anything you have handy and fried in butter or baked. (These are the pie-crust style piroshkis, and cannot be boiled.)

2.5 cups flour
1.5 tsp baking powder
1 tsp salt
.5 cup shortening
2 tbsp butter
1 egg
ice water

Combine the flour, baking powder, and salt. Knead in the shortening and butter until you have a combination like a coarse meal, with bits ranging in size from pea to sand. Add one beaten egg and enough ice water to make a soft dough.

Sprinkle with flour and roll out thin on a floured table with a floured rolling pin.

Cut out in circles. Fill with meat or potatoes or carrots or cheese or anything else you might put in piroshkis, fold over, and seal by pressing a fork around the edges.. Fry on the stove in butter, or egg-wash and bake.

Eat.

Nom nom nom.

Failure modes: I dunno. I have never screwed this one up.

TAGS: [recipes](#)



This looks like a
good idea.

...

This.

...

Little guy's not
bad.

Gotta teach RHex
to smear.

10 comments



 [adarad](#)

[December 31 2008, 20:32:44 UTC](#) [COLLAPSE](#)


Also known as Perogies/pierogies.

SO GOOD. Potato & wicked old stinky cheddar cheese is good. I haven't had fruit ones, but have heard they're good too.

I haven't made them in years, but the last time I made them with an aunt, we worked the dough too much and it was wicked elasticky and we had to stretch it out to make the 'rogies.

Mmm, OMNOM.



 [trollcatz](#)

[December 31 2008, 21:33:36 UTC](#) [COLLAPSE](#)

Bwah-hah! Food pockets! Do I get to help make 'em? Huh? Do I?

I'm picking up mangos with sticky rice and coconut milk. And T. has her mom's homemade pannetone, which is not at all like store-bought pannetone, she says. She says also that the tradition in her family is, even before the champagne, you have to eat something sweet in the first minute of the new year, for good luck.

Also we have leftover ham.



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[December 31 2008, 21:41:19 UTC](#) [COLLAPSE](#)

Everything is better with dumplings! Of course you get to help stuff.

Mangos? Marry me.




 [trollcatz](#)

[December 31 2008, 21:50:44 UTC](#) [COLLAPSE](#)

You're getting the mangos anyway, dude--you may as well keep playing the field. The next girl might come along with persimmons!*

*NOT a blues euphemism!




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[December 31 2008, 21:51:30 UTC](#) [COLLAPSE](#)

It's not? Pity.




 [beatriceeagle](#)

[December 31 2008, 21:45:22 UTC](#) [COLLAPSE](#)

I've made this kind of pierogie before. Pittsburgh is, of course, Pierogie Central (we have them as sides with our school lunches, even), but it's the boiled kind with potato filling that Pittsburghers are used to.

My friends were not amused that I made the other kind. (Although they actually turned out reasonably well.)



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[December 31 2008, 21:46:39 UTC](#) [COLLAPSE](#)

These are better than the boiled kind!

 [beatriceeagle](#)

[December 31 2008, 22:42:11 UTC](#) [COLLAPSE](#)

But they're not the *Pittsburgh* kind, you see.

(But I agree, they're way better. Shhh! Don't let anyone hear!)

 [ageekgrrl](#)

[January 13 2009, 03:09:31 UTC](#) [COLLAPSE](#)

That's my Gramma's recipe! With potato and onion filling, fried in butter.

I haven't had these in years. Gram passed away in 1999, and I haven't had the heart to try to make it on my own.

Thanks for reminding me.



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[January 13 2009, 03:31:02 UTC](#) [COLLAPSE](#)

You are welcome.

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...

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...

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